

THE
NUTTY  DUCK
 AT TREVALSA COURT

**SAMPLE DINNER
 MENU**

Bread, dips and olives 3
 Olives 2.5

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Soup (GF) 6
 celeriac and apple soup

Pan Fried Scallops (GF) 9
 caramelised apple, pea purée

Plaice 7.50
 panko breaded goujons, katsu curry
 pak choi

Belly Pork (GF) 7.5
 slow cooked, prune and sherry compote
 cauliflower purée, pickled beetroot

Polenta 7
 parmesan and sage, ratatouille
 almond, thyme, crispy egg

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Beef Fillet (GF) 28.5*
 treacle cured, gratin dauphinois
 herb blue cheese, mushroom
 spinach, thyme

Hake (GF) 18
 pesto crusted, charred broccoli stem
 bloody mary coulis

Sirloin (GF) 21
 triple cooked chips, peas, pepper sauce

Middle Duck Breast (GF) 22
 roasted vegetables
 dukkah and apricot chutney

Vegetable Suet Pudding 15
 lentil, wild mushroom, king oyster mushroom
 potato rosti, spring vegetables, mushroom jus

*DBB Supplement 6.5

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Sticky Toffee Pudding 7
 clotted cream, toffee sauce

Cheesecake 8
 blackcurrant, clotted cream
 vanilla ice cream

Poached Pear (GF) 7.5
 berries, chocolate ice cream

Panna Cotta (GF) 8
 strawberry and cream, prosecco jelly
 meringue

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Cornish Cheese Board with Artisan Crackers and Chutney

Choice of Cornish Smuggler, Cornish Smoked Cheddar, Cornish Camembert
 Cornish Blue, Yarg

x3 Cheeses 10.5 x5 Cheeses 13.5

For allergen advice please speak to a member of the team.